



WINERY & VINEYARDS™

*Pan Roasted Halibut Filets with Mole Rosa*

*To Accompany Alma Rosa 2008 Pinot Noir Sta. Rita Hills*

*By Chris Burroughs, Tasting Room Manager*

1 large fresh beet, cooked, cooled, and skinned	2 medium fresh tomatoes
1 small white onion, peeled and quartered	4 cloves garlic, unpeeled
6 dried Guajillo chiles	2 dried Ancho chiles
1/2 cup blanched almonds	1/4 cup piñón nuts
1/4 cup golden raisins	1 corn tortilla, cut into wedge-shapes
6 allspice berries	3 whole cloves
12 cumin seeds	1 Tbsp oregano
1 cinnamon stick, broken	12 black peppercorns
Olive oil as needed (or peanut or canola oil)	Salt & pepper
1 medium ripe plantain, or just under-ripe banana, peeled, cut in half lengthwise, then crosswise	One 6-oz thick-cut halibut filet, per serving
	Approx 3 cups vegetable or chicken stock or broth, as needed

Preheat oven to 400°.

Slice the tomatoes crosswise in half; remove seeds. Place tomatoes cut side down on a baking sheet lined with parchment paper. Put onion pieces and garlic on same pan. Roast for about 20 minutes. Let cool slightly, remove and discard the skins and cores from tomatoes. Peel garlic cloves. Reserve.

Toast the chiles in dry skillet over medium heat. Soak in hot water to soften, about 20 minutes. Drain and remove seeds and stems. Reserve. Toast the nuts in a similar manner, until fragrant and just lightly browned. Reserve.

Heat oil in a medium skillet over high heat. Add plantain slices and sauté until well browned and caramelized. Remove from the skillet and drain on paper towel. Do the same with the raisins and then with the tortilla pieces. Reserve.

In a dry skillet, toast the dry spices until fragrant. Let cool, place in a spice grinder and grind to a fine powder.

In a blender or food processor puree the chiles until smooth. Add remaining ingredients and puree. Add some stock if needed. Reserve.

Put some oil into a medium pot and heat over medium-high heat. When oil is very hot, add the puree and simmer for 10 minutes, stirring 5 minutes. You want a smooth silky texture to the sauce. If desired, put through a sieve to remove any pieces. Season with salt. Refrigerate up to one month.

Season halibut filets with salt and pepper to taste. Sprinkle with a little fresh lime juice. Heat a heavy ovenproof skillet with a little bit of olive oil. When pretty hot, add fish filets and cook until a nice golden brown crust develops on bottom side, then carefully turn over. Put into 350° oven for several minutes until just opaque and cooked through.

Spoon a nice amount of mole onto serving plates and top with fish. A few fresh greens can be put on top as a garnish (or a few raisins, or some fresh chile slices).